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(19) **United States**(12) **Patent Application Publication** (10) **Pub. No.: US 2003/0113434 A1**
Marsland (43) **Pub. Date: Jun. 19, 2003**(54) **PRESSURE MOLDED PROTEINACEOUS
WAFERS, INGREDIENT INCLUSIONS,
COOKIES, AND WAFFLE FOOD PRODUCTS;
PRESSURE MOLDING PROCESS METHOD,
MASS BALANCED AND VISCOSITY
SPECIFIC BATTER FOR THE
MANUFACTURE OF THESE FOOD
PRODUCTS, AND FINAL PROTEINACEOUS
FOOD PRODUCTS DERIVED UTILIZING
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Westborough, MA 01581 (US)**(21) **Appl. No.: 10/318,950**(22) **Filed: Dec. 13, 2002****Related U.S. Application Data**(60) Provisional application No. 60/340,236, filed on Dec.
14, 2001.**Publication Classification**(51) **Int. Cl.⁷ A23J 1/00**
(52) **U.S. Cl. 426/656**(57) **ABSTRACT**

Novel, edible, pressure molded proteinaceous wafer, waffle, inclusion ingredient, and cookie food products are derived utilizing an engineered batter formulation of proteinaceous materials, water, oils/fats, flavors, and select percentages of carbohydrates. The batter has a specific mass balance ratio that allows the wafers to be consistently manufactured on process equipment that was designed for carbohydrate wafer, waffle, or cookie processing. The novel engineered mass balance-based protein formulation provides a batter that can be pumped, utilizes standard steam port pressure relief systems, and results in a final food product that has marketable organoleptic qualities as a component in fabricated protein bars/snacks, confections, as an inclusion in other foods, or as an independent snack food, frozen break-fast food, cookie, or cone product.